

CUBCAKES



CLOUDY

SERVES: 24

DIRECTIONS:

1. Preheat the oven to 350°
2. Line the bottoms of two 12 cup muffin tins, with paper liners.
3. In a microwave-safe bowl, melt the chocolate on high for 1 to 2 minutes, or until melted. Remember to stir halfway through cooking.
4. Set the chocolate aside to cool to room

INGREDIENTS:

- 5 ounces unsweetened chocolate, coarsely chopped
- 2 cups all-purpose flour
- 2-1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup unsalted butter, softened
- 1-1/2 cups sugar
- 2 teaspoons vanilla extract
- 3 large eggs, at room temperature
- 1-1/4 cups milk
- 24 Small chocolate covered mint patties

1 Bag of mints or chocolate chips

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DIRECTIONS:

- temperature for 10 minutes.
- 5. In a large bowl, stir the flour, baking powder, and salt.
- 6. In another large bowl, beat the butter and sugar with a handheld electric mixer.
- 7. Beat in the melted chocolate and vanilla extract.
- 8. Add the eggs, one at a

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DIRECTIONS:

- time, beating well after each addition.
9. Add the flour mixture and milk in thirds, beating until just combined.
 10. Scrape the batter into two 12 cup muffin tins, and bake for 20 minutes.
 11. Frost the cupcakes with homemade or store-bought icing (for a furry paw, mix the

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DIRECTIONS:

- frosting with grated coconut first).
12. Top each cupcake with a small chocolate covered mint patty.
 13. Then place three mints or chocolate chips around the patty for claw marks.
 14. Store in the refrigerator.



Chocolate comes from the pods of the cacao tree, which lives in hot rainy climates near the equator!